Acme levain bread with butter  3.00
Drakes Bay Oyster Company Quechan oyster* – Baja California  4.00
Hog Island Earthquake Bay oyster* – Tomales Bay  4.50
House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives  12.00

Zuni Caesar salad*  17.00
Escarole and Belgian endive salad with marinated beets, chives, chervil, and Laychee goat cheese  14.00
Three-greens soup with farro and harissa  12.00
Shoestring potatoes  9.00
Bucatini with Hog Island Manila clams, sorrel, green garlic, and toasted breadcrumbs  23.00
Llano Seco Ranch pork roast and braised kale crostone with pickled carrots and Pleasant Ridge Reserve cheese  26.00
Coriander-seed crusted swordfish with asparagus, grilled Little Gem lettuces, and grapefruit salsa verde  34.00
Zuni Chicken for Community: The classic Zuni Café roasted chicken for two with $10 donated to UR Blessings, a Hayes Valley-based organization fighting food insecurity in our city  73.00

Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic, mustard greens, dried currants, and pine nuts  63.00

DESSERTS:
Judy’s shortcake with blood orange curd  12.00
Chocolate pot de crème with candied walnuts, cocoa nibs, and nocino cream  12.00
Espresso granita with whipped cream  12.00

Coffees, teas, and digestives available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

<table>
<thead>
<tr>
<th>BEERS</th>
<th>NON-ALCOHOL</th>
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<tr>
<td>Scrimshaw Pilsner</td>
<td>Mountain Valley Spring Water</td>
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<tr>
<td>Weihenstephaner Hefeweissbier</td>
<td>Boylan Cane Cola</td>
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<tr>
<td>Anchor California Lager</td>
<td>Fever-Tree Ginger Beer</td>
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<tr>
<td>Racer 5 IPA</td>
<td>Il Nostro Chinotto</td>
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<tr>
<td>La Fin du Monde Golden Ale</td>
<td>Pretty in Pink</td>
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<tr>
<td>Hitachino Nest Saison du Japon</td>
<td>Cranberry juice, pineapple syrup, lemon, orange bitters, club soda</td>
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<tr>
<td>Clausthaler Non-Alcoholic</td>
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Please note a 6% surcharge will be added to your bill to support San Francisco employee benefits.
Corkage: Thirty dollars per bottle (750 ml) ZUNI Café is not responsible for lost or stolen items.
1658 Market Street, San Francisco, California 94102 Telephone 415.552.2522
ZUNI

Wines by the Glass
2017 Precedent “Enlightenment Mountain Vineyard” Chenin Blanc Mendocino 13.00 Glass/65.00 Bottle
2016 ZUNI Sandhi Wines Chardonnay Santa Barbara County 15.00 Glass/75.00 Bottle
2019 Domaine de Terrebrune Bandol Rosé Provence, France 17.00 Glass/85.00 Bottle
2017 Giuseppe Mascarello e Figlio Dolcetto d’Alba Piedmont, Italy 15.00 Glass/75.00 Bottle
2016 ZUNI Mount Eden Pinot Noir Santa Cruz Mountains 15.00 Glass/75.00 Bottle
NV Bérêche & Fils Brut Réserve Champagne Ludes, France 20.00 Glass/100.00 Bottle

Wines by the Bottle

Champagne
NV Eric Rodez Grand Cru "Cuvée des Crayères" Brut Ambonnay 100.00
NV Billecart-Salmon Brut Rosé Mareuil-sur-Aÿ 73.00 375 ML/135.00 750 ML
2009 Jacques Lassaigne Blanc de Blancs Brut Nature Montagneux 145.00

White & Rosé
2018 Navarro Vineyards Gewürztraminer Anderson Valley 55.00
2016 Domaine Robert-Denogent Pouilly-Fuissé “La Croix Vieilles Vignes” Chardonnay Burgundy, France 81.00
2018 Hippolyte Reverdy Sancerre Loire Valley, France 45.00 375 ML/73.00 750 ML
2018 Domaine Tempier Bandol Rosé Provence, France 93.00
2018 Roero Arneis Vietti Piedmont, Italy 58.00

Red
2017 Turnbull Cabernet Sauvignon Napa Valley 80.00
2018 Littorai “Les Larmes” Pinot Noir Anderson Valley 97.00
2016/15 Domaine du Vieux Télégraphe “Châteauneuf-du-Pape” Grenache blend Rhône Valley, France 68.00 375 ML/123.00 750 ML
2016 Produttori del Barbaresco Barbaresco Piedmont, Italy 88.00

Cocktails
Old Fashioned “Creamsicle” 13.00
House-made vin d’orange, sugar, brandied cherry, orange, club soda

Hot Zuni Toddy 14.00
Plantation O.F.T.D. rum, Cointreau, honey, lime, cinnamon

Kentucky Joe 14.00
Buffalo Trace Bourbon, St. George Nola coffee liqueur, espresso, sugar, whipped cream

Zuni fresh lime margarita 13.50
Cimarron Blanco tequila, Cointreau, lime

Aperol Cocktail 13.50
Wheatley vodka, Aperol, lemon, sugar

Elderflower Cocktail 14.00
New Deal gin, Fiorente elderflower liqueur, Prosecco, lemon

Bloody Mary 14.75
Balsamic: Wheatley vodka, tomato juice, 6-year old balsamic, Tabasco, salt, pepper, spicy pepper-onion relish
Classic: Wheatley vodka, tomato juice, Worcestershire, Tabasco, lemon, salt, pepper